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Childs'

Book of Recipes

for

Managers

THIS BOOK IS EXCLUSIVELY FOR THE USE OF MANAGERS TO WHOM IT IS ASSIGNED. IT MUST NOT BE REMOVED FROM THE HOUSE. . . . .

Published by
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BOOK OF RECIPES

FOR

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APPLES, BAKED

Core the apples from each end with a corer, removing all parts of the core. Peel one third down, put them into a pan holding about three quarters of an inch of water—new apples require very little water—and bake in a very hot oven. When nearly done, sprinkle them with sugar about a half pound to 24 apples, and baste with juice to give a gloss.

Serve the apples in a hotel fruit dish placed on a five inch bread plate; add a little juice.

A barrel should contain about 422 bakers and 40 small apples for sauce. At $6.00 per barrel, each, including sugar used at the table, will cost $1^{47}/_{100}$c.

Sold for 5c.; profit will be 24 per cent.

APPLES, BAKED, WITH CREAM

Serve as for baked apples with one large pitcher of cream. Cost $2^{3}/_{4}$c.

Sold for 10c.; profit will be 24 per cent.

APPLE SAUCE

Three quarts or twenty-four orders.

Core, peel and quarter forty small apples, put them in a sauce pan and cover with cold water; add six ounces of sugar and cook quickly. When soft strain through a colander and put in an earthen jar to cool.

Serve in a fruit saucer.

Cost $1^2/_{10}$c.; sold for 5c.; profit will be 31 per cent.

BUTTERED TOAST

Cut the bread (cost $5^1/_2$ cents) twenty slices per loaf. Toast four slices and butter them while hot.

Serve on a bread plate covered with a napkin.

Cost, including butter, $2^1/_4$c.; sold for 10c.; profit will be 30 per cent.

BEEF STEW

(1 *gallon*)

3	pounds	meat @ 11c., cut about 1 in. square.
3	"	potatoes, slice about ¼ in. thick.
¾	"	onions
$^1/_2$	"	carrots
$1^1/_4$	"	tomatoes

Put the meat in a pot, cover it with about 3 pints of water. Let it simmer for about three

hours, add the vegetables and then about ten minutes before done, add the tomatoes. Season with salt and pepper.

Serve 5 pieces of meat and 5 pieces of potato to each order.

Serve in silver stew cup placed on soup plate with three slices of bread, a knife, a fork, a large spoon, one piece of butter.

Cost $5^1/_2$c.; sold for 15c.; profit will be 17 per cent.

BEANS, BOSTON

Sort and wash one quart of pea beans (cost $2.40 per bushel). Place in the bottom of the bean pot:

4 ounces of larding pork,
1 heaping teaspoonful of mustard,
1 tablespoonful of sugar,
1 teaspoonful of salt,
1 iron spoonful of black-strap.

Total cost, 12 cents.

Put the beans into the pot, cover them with warm water and bake in the oven for ten hours.

The beans must not be allowed to get dry while baking; to avoid this, add water from time to time until at least two hours before they are done.

When taken from the oven remove the black scum from the top, then mix in one large iron spoonful of catsup. Cost per pot, 12c. (13 orders).

Serve one and one half large spoonfuls of beans on a six inch plate. Serve with this two slices of bread, a knife, a fork and one piece of butter.

Cost $2^{3}/_{10}$ c.; sold for 10c.; profit will be 33 per cent.

Cost to houses 16c. per pot; cost per order $2^{63}/_{100}$c.; per cent. 28.

BEANS, NEW YORK

Soak three pints of marrow beans (cost $3.35 per bushel) six hours. Put them in a kettle with one and one-half pounds of salt pork. Season with salt and white pepper.

Cook until the beans are soft; remove them and put into a pan. Score the pork and place it on top of the beans and bake until brown.

Serve six ounces of beans on a six inch plate with two slices of bread, one piece of butter, knife and fork.

Cost $2^{92}/_{100}$c.; sold for 10c.; profit will be 24 per cent.

BEANS, NEW YORK, WITH HAM

Place 1½ ounces of cold boiled ham (cost 22c. per pound) cut thin, on the side of a six inch

plate. On the opposite side of the plate place one large spoonful of beans (4 ounces).

Serve with two pieces of bread, one piece of butter and a knife and fork.

Cost $4\,^{8}/_{100}$c.; sold for 15 cents, profit is 14 per cent.

BEANS, NEW YORK, WITH CORNED BEEF

Place 1½ ounces of cold corned beef (cost 16⅔ cents pound) cut thin, on side of a six inch plate. On the other side place one large spoonful of beans.

Serve with two pieces of bread, one piece of butter, a knife and a fork.

Cost, .0371c.; sold for 15c., profit will be 16 per cent.

BEANS, BOSTON, WITH HAM

Place 1½ ounces of cold boiled ham (cost 22 cents) on the side of a six inch plate, and on the other side one large spoonful of beans.

Serve with two pieces of bread, one piece of butter, knife and fork.

Cost, $.03\,^{71}/_{100}$c.; sold for 15c.; profit will be 13 per cent.

BEANS, BOSTON, WITH CORNED BEEF

Place 1½ ounces of cold corned beef on the

side of a six inch plate and on the other side one large spoonful of beans.

Serve with two pieces of bread, one piece of butter, a knife and a fork.

Cost $3^{84}/_{100}$c.; sold for 15 cents, profit will be 16 per cent.

BACON, FRIED

One pound of bacon (cost 17c.) trimmed and sliced (cost 19c.) makes 36 slices.

Fry ten pieces in a dry pan, turning often enough to prevent curling. When done place on a small platter and garnish with watercress.

Serve three slices of bread, one piece of butter, French fried potatoes and a knife, fork, large spoon and a dinner plate.

Cost 7c.; sold for 20c.; profit will be 18 per cent.

BACON AND EGGS

Fry six slices of bacon in a dry pan. Fry two eggs in a pan with a little butter or chicken fat; when done place the bacon and eggs on a small platter, garnishing it with cress.

Serve with a vegetable dish of French fried potatoes and three slices of bread or toast, one piece of butter, a knife, fork, large spoon and dinner plate.

Cost $7^{3}/_{4}$c.; sold for 25c.; profit will be 20 per cent.

BATH BUNS

Serve two buns on a bread plate with a knife and one piece of butter. Cost per dozen 10c; sold two for 5c.; profit will be 11 per cent.

BUCKWHEAT CAKES

For $10^1/_2$ orders.

$^1/_2$ lb. wheat flour	@	$5.40 bbl.
$^1/_2$ lb. buckwheat flour	@	.02 $^1/_2$ lb.
1 qt. Matzoon	@	.02 ½ qt.
$^1/_4$ oz. A. & H. soda	@	.05 $^1/_2$ lb.
$^1/_2$ oz. salt		

Serve three cakes on a six inch plate with a pitcher of syrup, two pieces of butter and a silver knife and fork. Cost, including butter, 2½c.; sold for 10c.; profit will be 30 per cent.

BUTTER CAKES

For 36 orders.

5 lbs. Winnebago flour	@	$5.40 bbl.
1 oz. A. & H. soda	@	.05 $^1/_2$ lb.
1 oz. salt		
2 qts. Matzoon	@	.02 ½ qt.

In mixing the cakes in warm weather they should be made quite stiff. Bake on a very hot griddle until ready to turn, then lower the gas and brown well.

Cut the cakes 12 to the pound.

Serve three on bread plate with a silver knife, two pieces of butter. Cost, including butter, $1^{7}/_{12}$ c.; sold for 5c.; profit will be 21 per cent.

BUTTERMILK

Cost for quart, 2½c.

Serve in individual bottle with water glass placed in fruit dish. Customer to fill glass from bottle.

Cost $^{2}/_{3}$ c.; sold at 5c.; profit will be 65 per cent.

BUCKWHEAT CAKES AND SAUSAGE

Place three cakes on a six inch plate, and two sausages with gravy on a small platter. Serve with this one small pitcher of maple syrup, a knife, fork, large spoon, two pieces of butter. Cost, including butter, $4^{7}/_{10}$ c.; sold for 20c.; profit will be 32 per cent.

BEANS, NEW YORK, WITH PORK

Place one large spoonful of New York beans and two slices of roasted pork on a six inch plate. With this serve two slices of bread, one piece of butter, a knife and a fork.

Cost $3^{88}/_{100}$c.; sold for 15c.; profit will be 15 per cent.

BREAD AND MILK

Serve four slices of bread on a bread plate and a bowl placed in a soup plate with a bottle of milk and a tablespoon.

Cost $2^4/_5$c.; sold for 10c.; profit will be 25 per cent.

BEEF SOUP, ENGLISH, WITH VEGETABLES

For 60 gallons.

55	gallons beef stock	@	$ .10	
9	qts. chopped onions	@	.04$^1/_2$	
15	qts. chopped carrots	@	.04	
10	gallons strained tomatoes	@	.24	
45	lbs. meat cut in sq's, $^1/_2$ in.	@	.11	
6	lbs. salt	@	$^1/_2$	
¼	lb. pepper	@	.14	
16	lbs. barley	@	.03	
2	qts. catsup	@	.60	gal.
1	oz. bay leaves			
3	oz. mixed spices	@	.14	lb.
1	oz. thyme			
1	bowl of Worcestershire sauce	@	1.00	gal.

Strain the stock through a cheesecloth, then add the barley, and spices (in a bag), cooking for $^3/_4$ hour. Add the vegetables and meat, salt and pepper last.

Serve in a soup cup placed on a soup plate, pour it into the plate at the table. Also serve two

pieces of bread, one piece of butter, knife and large spoon.

Cost per gallon $25^{22}/_{100}$c.; 16 orders to the gallon. Cost per order, including bread and butter, $3^{36}/_{100}$c.; profit 19 per cent. Sold to houses for 30 cents per gallon.

BEEF TEA

Put one teaspoonful of extract of beef into a tea cup and fill it with boiling water. Place the cup on a saucer and serve a teaspoon with it. Extract, per gallon $5.00.

1 pint contains 60 teaspoonfuls.

Cost per order $.01^{4}/_{100}$c.; sold for 5c.; profit will be 38 per cent.

COCOA

1 pound cocoa @ 26c. makes 84 cups.

For one cup of cocoa:

1 teaspoonful cocoa

$^{1}/_{2}$ cup of milk

Pour half a cup of boiling water on the cocoa, stirring well, then add the milk. Serve.

Cost, including sugar, $1^{3}/_{10}$c.; sold for 5c.; profit will be 38 per cent.

COFFEE

Put one pound of coffee in the pail, and add ½ pint of boiling water. Mix well, cover and let it

stand five minutes, then put it in the leacher and pour on 6 quarts of boiling water. It should drain through in 15 or 20 minutes. Coffee in the urn should be kept at not less than 190° and milk at not less than 180°. Coffee kept at this temperature will hold its flavor $2^{1}/_{2}$ hours.

One pound of coffee will make about five quarts, which, with an equal amount of milk added when drawing, will make 41 cupfuls with sugar used at table.

Cost per cupful 1.013c.; sold at 5c.; profit will be 28 per cent.

COFFEE, ICED

Fill a special glass three quarters full of cracked ice, then fill the glass with coffee and place it on the saucer, leaving room for cream when served. Serve with a small pitcher of cream and a long handled spoon. Cost of coffee $^{73}/_{100}$c.; ice $^{2}/_{10}$c.; sugar $^{2}/_{10}$c.; cream $^{85}/_{100}$c. Total cost $1^{98}/_{100}$ cents. Sold for 5 cents, profit will be 15 per cent.

CORN BEEF SANDWICH

Cut bread 32 pieces to a loaf (cost per loaf 5½c.) and 1½ pounds of cooked corned beef (cost 16¾c. lb.). This will make 46 sandwiches. Serve on a 5½ inch plate with a knife and one piece of butter. Cost of each sandwich 1¼c.; sold at 5c.; profit will be 30 per cent.

CHICKEN SANDWICH

Fowl @ $15^1/_4$c. lb., cost 35c. lb. cooked.

1¼ lb. fowl cooked (@ 35c.) makes 25 sandwiches.

Sold @ 10 cents each. Bread at 5½ cents a loaf is cut into 32 pieces. Serve on a $5^1/_2$ inch plate with a knife and one piece of butter. Cost of sandwich, including butter, $1^9/_{10}$ cents; profit will be 18 per cent.

CRACKERS (MILK) AND BOWL OF MILK

49 crackers to a pound @ 8c.
8 crackers to an order $1^1/_3$c.
1 bowl milk @ $5^1/_4$c. qt. 2c.

Serve the bowl in a soup plate and a bottle of milk on side with a large spoon. Serve the crackers on a bread plate. Total cost of the order $3^1/_3$ cents. Sold for 10 cents; profit will be 20 per cent.

CRACKERS (GRAHAM) AND BOWL OF MILK

64 crackers to a pound @ 12c.
8 crackers to an order $1^1/_3$c.
1 bowl of milk @ $5^1/_4$c. qt. 2c.

Serve the bowl in a soup plate and a bottle of milk on side with a large spoon, and the

crackers on a bread plate. Cost of the order $3^1/_3$ c.; sold for 10c.; profit will be 18 per cent.

CRACKERS (PILOT) AND BOWL OF MILK

19 crackers to a pound @ 7c.
4 crackers to an order $1^1/_2$c.
1 bowl of milk @ $5^1/_4$c. qt. 2c.

Serve the crackers on a bread plate, and the bowl in a soup plate with a bottle of milk and a large spoon on side. Cost of the order 3½c.; sold for 10c.; profit will be 18 per cent.

CREAM ROLLS

Serve one roll on a six inch plate with a fork.

Cost $2^1/_{12}$c.; sold for 5c.; profit will be 14 per cent.

CHOCOLATE ECLAIRS

(*Cost 30c. per dozen*)

Serve on a six inch plate with fork.

One to an order, at 5c., profit will be 10 per cent.

CHICKEN SOUP WITH RICE

Draw and wash 500 pounds of fowl and boil on a slow fire for about 4 hours. Draw off the stock, strain it through a cheesecloth and put in a clean

pot. The stock will cost 12 cents a gallon. For 80 gallons of soup use 80 gallons of stock. Put on the fire in a stew pan 11 pounds of flour and add 12 pounds of chicken fat. Cook for 1 hour. Then add it to the chicken stock. Let it boil 1 hour. Add to the soup 25 pounds of rice, then cook $^{3}/_{4}$ hour. Mix to a paste with the stock $^{1}/_{4}$ pound of curry powder. Stir it in the soup and add 6 pounds of salt and 4 ounces of pepper, 8 stalks of celery and 2 gals. of onions cut fine, then $^{1}/_{2}$ pound of celery salt. Add to the soup what chicken necks cut in pieces you have. Cost of the soup per gallon $26^{1}/_{2}$ cents. 16 orders to a gallon. Cost per order $3^{15}/_{100}$ cents. This includes the bread and butter.

Serve in a soup cup placed on a soup plate. Pour soup from the cup into the plate at the table. Also serve a large spoon, a knife, two pieces of bread and one piece of butter.

Sold for 10c.; profit will be 21 per cent.

Sold to houses for 32 cents per gallon, profit will be 18 per cent.

CLAM CHOWDER

For 200 gallons open fresh and chop 4,000 clams (at 80c. per hundred open).

100	gallons stock	@	.10
$2^1/_2$	" catsup	@	.60
20	" strained tomatoes	@	.24
10	" (not strained)	@	.24
42	qts. chopped onions	@	$.04^1/_2$
16	lbs. salt	@	$.00^2/_3$
1	lb. black pepper	@	.14
18	lbs. pilot crackers	@	$.07^1/_4$
15	lbs. salt pork	@	.13
1	qt. Worcestershire sauce	@	.10 gal.
500	lbs. (peeled) potatoes (cut dise shape)	@	$.01^1/_2$
70	lbs. cooked potatoes (used as thickening)	@	$.01^7/_8$
1	lb. curry powder	@	.21
1	lb. mixed spices	@	.16
	Thyme and bay leaves	@	.10

Cook the above in caldrons, adding clams and crackers just before the chowder is done.

Serve in a cup placed on a soup plate with two pilot crackers, a knife and a large spoon. Pour the chowder in the plate at the table. Sold at 15c. per order.

Cost per gallon, 33c.; 16 orders to a gallon.

Sold to houses for 38c. gallon.

Cost per plate, $3^{87}/_{100}$c., including crackers; profit will be 28 per cent.

CLAM FRITTERS

(7 orders)

Make the batter of:

1 pint of milk,
2 ounces of melted butter,
1 egg (well beaten),
$^1/_2$ ounce baking soda,
1 lb. flour,
1 teaspoonful salt.

Add to the above 14 medium clams (chopped) and their liquor. Make this into a stiff paste and fry into fritters.

Serve two fritters on a small platter with a 6 inch plate, also three pieces of bread, one piece of butter, a knife, fork and large spoon.

Cost, $4^{43}/_{100}$c.; sold for 15c.; profit will be 23 per cent.

CLAMS, FRIED

(Small Fry)

Drain 10 medium clams in a colander after first removing the tough part. Dry with bread crumbs, dip in a batter made of:

1 qt. milk,
3 eggs,
1 teaspoonful salt,
1 teaspoonful pepper, a pinch of celery salt; bread with coarse crumbs and fry in deep grease.

Serve on a small platter garnished with parsley with a knife, fork, 3 pieces of bread on a 6 inch plate, one piece of butter and one wooden spoonful of piccalilli on an ice cream saucer.

Cost, including butter, $7^{5}/_{100}$c.; sold for 20c.; profit will be 18 per cent.

CLAM FRY

(Large)

Prepare in the same way as the small fry, using 12 medium clams.

Serve on a large platter.

Cost, $8^{35}/_{100}$c.; sold for 25c.; profit will be 19 per cent.

CLAMS

(Half shell little necks)

Fill a soup plate with cracked ice, on which place 9 small clams on the half shell. With this serve a cracker cup full of oyster crackers on a small plate, an oyster fork, horse radish, tabasco sauce, and a spoonful of piccalilli on an ice cream saucer.

Cost, $6^{9}/_{10}$c.; sold for 15c.; profit will be 11 per cent.

CLAMS, BROILED

Drain and remove tough part and dip 12 medium clams as for a clam fry. Dip lightly in

bread crumbs, the egg batter same as for fry, and cook on a broiler.

Serve on a large platter garnished with parsley; with knife, fork and large spoon, a 6 inch plate, three pieces of bread, one piece of butter and a spoonful of piccalilli.

Cost, $8^{35}/_{100}$c.; sold for 30c.; profit will be 25 per cent.

CLAM STEW

Place in a stew pan 12 small clams with enough of their own liquor to cover them; season with salt, pepper and a small piece of butter. Stew until the clams are plump, then add a measure containing 2 parts milk and one part cream. Let it come to a boil.

Serve in a silver stew cup placed in a soup plate. Pour into the soup plate at the table; also serve one cracker measure of oyster crackers on a bread plate, and a large spoon.

Little neck clams at 55c. per hundred.

Cost of order, 9c.; sold for 20c.; profit will be 12 per cent.

CLAMS, PAN ROAST

Stew 12 medium clams in their own liquor. Then place in a roast pan on a slice of toast with cornered toast on the sides.

Serve in the pan on a plate with 3 pieces of bread, one piece of butter and one piece of lemon. Serve knife, fork and large spoon.

Cost, $8^{75}/_{100}$c.; sold for 30c.; profit will be 24 per cent.

CLAMS, STEAMED

Steam 14 medium clams until they open.

Serve them on a large pie plate, a napkin underneath and a napkin over them, with a small dish of drawn butter, one cup of oyster crackers on a small plate, a knife, oyster fork, large spoon and six inch plate.

Cost, $11^{5}/_{100}$c.; sold for 30c.; profit will be 17 per cent.

CHICKEN CROQUETTES

$^{1}/_{4}$	lb. chicken fat	@	.15
$^{1}/_{4}$	lb. cooked fowl	@	.35
$^{1}/_{2}$	lb. flour	@	.03
1½	qts. stock	@	.10 gal.
1	pt. milk	@	.05$^{1}/_{4}$ qt.
$^{1}/_{2}$	teaspoonful pepper	@	.02
1	teaspoonful salt	@	.02
1	small onion, chopped	@	.02
$^{1}/_{4}$	bunch parsley	@	.02

In making the Rue put the fat on the fire and let it come to a boil. Add the flour and cook well. Add the stock and the milk slowly. Stir it

well and keep it the right consistency as you would in making salad dressing. Season and add the minced chicken. Cook 5 minutes. Turn it out in a shallow pan to cool. Mould into croquettes, then dip them in egg batter and roll in bread crumbs. Fry in deep fat until they are golden brown. The above amount will make 40 orders.

Serve croquette on a platter with a spoonful of mashed potatoes in the center of the platter. Also put cream sauce around the croquette. Three pieces of bread, one piece of butter, a dinner plate, knife, fork and large spoon go with the order.

Cost, including grease for frying, $5^{11}/_{100}$c.; sold for 15c.; profit will be 19 per cent.

CHICKEN PIES

For 48 pies made in 5 inch pan roast pans with top and bottom crust.

For crust:

1¼ lbs. flour	@	.03
¼ lb. lard	@	.10
¼ lb. butter	@	.24

Mix the ingredients with ice water and handle as little as possible, the shortening to be chopped in the flour with a knife.

For the filling:

8 lbs. fowl (cooked)	@	.35

5	lbs. potatoes (cooked) cut in $^1/_4$ inch pieces	@	.02
1	lb. cooked salt pork cut in small pieces	@	.15

Fill the pan with gravy made from 1 gallon of chicken stock (at 10c.), 4 chopped onions, salt and pepper. Bake in a hot oven.

Serve in the pan in which they are baked, placed on a plate. Serve also three pieces of bread, one piece of butter, knife, fork and large spoon.

Cost of the pie, bread and butter $7^{97}/_{100}$c.; sold for 20c.; profit will be 15 per cent.

CORNSTARCH (VANILLA)

For 40 cups.

2	eggs	@	.04
1	gallon milk	@	.21
1	lb. sugar	@	$.04^4/_5$
1	lb. cornstarch	@	$.07^1/_2$
1	pinch salt		
1	tablespoonful vanilla.		

Cook in a Verena boiler and fill the cup half full. Turn it out into a fruit dish placed on a 6 inch plate and serve with cream and a teaspoon.

Cost, $1^{85}/_{100}$ c.; sold for 5c.; profit will be 17 per cent.

FOR CHOCOLATE CORNSTARCH

Made same as Vanilla Cornstarch. In place of vanilla flavor add 4 ounces of chocolate before cooking.

Cost, $1^{75}/_{100}$c.; sold for 5c.; profit will be 16 per cent.

CRACKERS (SODA) AND MILK

50 soda crackers (1 lb.), 8c.

Serve six crackers wrapped in wax paper and placed on a 6 inch plate, one bowl placed on a soup plate with a tablespoon and bottle of milk on side.

Cost, $2^{96}/_{100}$c.; sold for 10c.; profit will be 23 per cent.

CORN MEAL CAKES

$^1/_2$ lb.	Winnebago flour	@ $5.40 bbl.	$.01^3/_8$
$^1/_2$ lb.	corn meal	@ .02	.01
1 qt.	fresh buttermilk		$.02^1/_2$
$^1/_4$ oz.	soda	@ $.06^1/_2$ lb.	$.^4/_{25}$
$^1/_2$ oz.	salt		$.^1/_{32}$

Makes 10 orders with 10 pitchers syrup (at 60c. gallon) and 8 ounces of butter used at table (at 24c. lb.).

Serve 3 cakes on a plate a size larger than a

bread plate with two pieces of butter, a knife and fork.

Cost, $2^{3}/_{4}$c.; sold for 10c.; profit will be 26 per cent.

CORNED BEEF, PLAIN

30 to 35 lbs. of rump at 12c. lb.

Cook 7 hours at 180 degrees.

Cost cooked and boned $16^{3}/_{4}$c. lb.

Serve 2 ounces sliced thin on a 7 inch plate with 3 pieces of bread (cut 26 pieces per loaf), 1 piece of butter, and with the order a knife and fork.

Cost of order $4^{1}/_{8}$c.; sold for 15c.; profit will be 26 per cent.

CORNED BEEF HASH

9	lbs. cooked corned beef	@	$.16^{3}/_{4}$
12	lbs. cooked potatoes	@	$.02^{1}/_{4}$

The hash should be chopped very coarse with plenty of fat; if the hash is dry, moisten it with a little stock. Season with salt and pepper.

For one order brown 5 ounces of hash in a pan.

Serve it on a small platter garnished with parsley. With order serve 3 pieces of bread, 1 piece of butter, a knife, fork, large spoon and dinner plate.

Cost of order, $4^{77}/_{100}$c.; sold for 15c.; profit will be 21 per cent.

CORNED BEEF HASH WITH POACHED EGG

Serve on a small platter, 5 ounces of hash well browned in a pan, the egg placed on the hash, with 3 pieces of bread, 1 piece of butter, a knife, fork, large spoon and dinner plate.

Cost, $6^{43}/_{100}$c.; sold for 20c.; profit will be 21 per cent.

CHIPPED BEEF AND SCRAMBLED EGGS

Beat two eggs with a fork. Put them in a hot pan and add 1 ounce of chipped beef, stirring with the eggs. Serve with order 3 pieces of bread, 1 piece of butter, large plate, knife, fork and large spoon.

Cost, $6^{43}/_{100}$c.; sold for 20c.; profit will be 21 per cent.

CREAM ROLLS

(25c. dozen)

Sold one per order at 5c.; profit will be 14 per cent.

Serve on a 6 inch plate with a fork.

CRULLERS

Serve two crullers on a 6 inch plate.

Cost, $2^{1}/_{2}$c.; sold for 5c.; profit will be 10 per cent.

CUP CUSTARD

For 22 bowls of custard:

15 eggs,
$^{3}/_{4}$ cup sugar,
4 qts. milk,
vanilla.

Stir the eggs and sugar into the milk and add the vanilla. Pour this through a China cap strainer and bake at 310 degrees, the bowls sitting in a pan of water.

Serve in a bowl placed on a six inch plate with a teaspoon.

Cost, $2^{27}/_{100}$c.; sold for 10c.; profit will be 34 per cent.

CLUB SANDWICH

Place on a piece of toast, 1 leaf of lettuce and spread with Mayonnaise dressing. Cover lettuce with sliced chicken and 2 pieces of bacon. Prepare another piece of toast same as above with a third piece of toast placed on top. Cut diagonally across and serve on small platter with knife, fork and small plate.

Cost, $4^{6}/_{10}$c.; sold at 20c.; profit will be 33 per cent.

CHARLOTTE RUSSE

One quart of cream whipped makes 22 Charlottes.

Break lady fingers in half and stand them in a charlotte cup, using $2^1/_2$ lady fingers to each cup. Fill with whipped cream, with merangue bag.

Take from the cup and serve in a fruit dish with a teaspoon.

Cost, $1^9/_{100}$c.; sold for 5c.; profit will be 16 per cent.

DRY TOAST

Cost of bread, $5^1/_2$c. per loaf.

Cut 20 slices; 4 slices to an order.

Cost, including butter used at table, 2¼c.

Sold for 10c.; profit will be 30 per cent.

Serve on a bread plate wrapped in a napkin, with knife and 2 pieces of butter.

EGGS, BOILED

Boil two eggs in an egg timer, soft, $2^1/_2$ minutes, medium $3^1/_2$ minutes, hard 7 minutes.

Serve in an egg cup placed in a fruit saucer, with three pieces of bread (or toast if desired,) 1 piece of butter, knife and teaspoon.

(Eggs at 24c. dozen.)

Cost, including butter, 5½c.; sold for 15c.; profit will be 17 per cent.

EGGS, FRIED

Fry two eggs in a small pan with a little butter.

Serve on a small platter garnished with parsley, with a knife, fork, spoon and 6 inch plate with three pieces of bread or toast, one piece of butter.

(Eggs at 24c. dozen.)

Cost, $5^1/_2$c.; sold for 15c.; profit will be 17 per cent.

EGGS, SCRAMBLED

Break two eggs in a bowl, adding a little milk. Stir well. Scramble in the pan.

Serve on a small platter garnished with parsley, 3 pieces of bread or toast, 1 piece of butter, a 6 inch plate, knife, fork and large spoon.

(Eggs at 24c. dozen.)

Cost, $5^1/_2$c.; sold for 15c.; profit will be 17 per cent.

EGGS, POACHED

Break the eggs separately and put them in poaching rings in a pan of hot water with a little salt in it.

Serve on a small platter garnished with parsley: With the order give a 6 inch plate, 3 pieces of toast or bread, 1 piece of butter, a knife, fork and large spoon.

Cost (eggs at 24c. dozen), $5^1/_2$c.; sold for 15c.; profit will be 17 per cent.

EGGS (POACHED) ON TOAST

Soften the toast by dipping it in hot water and place the eggs on 2 pieces of toast. Serve them on a small platter garnished with parsley with a 6 inch plate, 3 pieces of bread or toast, 2 pieces of butter, a knife, fork and large spoon.

(Eggs at 24c. dozen.)

Cost of order, 6c.; sold for 20c.; profit will be 23 per cent.

EGG OMELET

Break two eggs in a bowl and beat in a little milk. Season with a little salt and put it on the fire in a pan that has been greased with butter. When nicely brown, turn it out on a small platter and garnish with parsley.

Serve 3 pieces of bread or toast, 1 piece of butter, a knife, fork, large spoon and 6 inch plate.

Cost (eggs 24c. dozen), $5^{1}/_{2}$c.; sold for 15c.; profit will be 17 per cent.

EGG SANDWICH

Fry one egg on both sides and serve it between two slices of bread on a small plate with a knife and one piece of butter.

Cost, including butter, $2^{9}/_{10}$c.; sold for 10c.; profit will be 24 per cent.

FRANKFURTERS AND POTATO SALAD

Cook 2 frankfurter sausages in water five minutes, 180 degrees.

Serve on a small platter with a large spoonful of potato salad between the frankfurters. Also serve 3 pieces of bread, 1 piece of butter, knife, fork, large spoon and a dinner plate.

Cost of sausage (at 10c. lb.), $3^{1}/_{2}$c.; of salad, $1^{34}/_{100}$c.; sold for 15c., profit will be 15 per cent.

FORCE OR BOSTON BROWN FLAKE

1 package (15 orders) $9^{4}/_{9}$c.

Serve in a cereal dish placed on a 6 inch plate with a large pitcher of cream and a teaspoon.

Cost, $3^{1}/_{3}$c.; sold for 10c.; profit will be 20 per cent.

FISH CAKES WITH TOMATO SAUCE

Boil and pick ten pounds of salt codfish. Boil separately thirty pounds of potatoes. Mix while the potatoes are hot, adding two eggs, a half pound of butter, salt and pepper. Mould in a fish cake mould and cook in grease.

Serve two cakes on a small platter with a spoonful of tomato sauce over them, two slices of bread, a 6 inch plate, 1 piece of butter, a knife, fork and large spoon.

Cost, $2^{5}/_{8}$c.; sold for 10c.; profit will be 28 per cent.

GRAPE NUTS WITH LARGE PITCHER OF CREAM

Serve in a cereal dish placed on a bread plate with a teaspoon.

Cream at 19c. a quart; $1^{9}/_{10}$c. a pitcher.

Cost, $3^{14}/_{400}$c.; sold for 10c., profit will be 21 per cent.

GRAPE NUTS AND BOWL OF MILK

Serve grape nuts in a cereal dish and a bowl placed in a soup plate with a large spoon and bottle of milk on side.

1	package or 11 orders	@	$.11^{1}/_{4}$
11	bottles milk	@	.05¼ qt.
$^{1}/_{2}$	lb. sugar used at table		$.02^{2}/_{5}$

Total cost of order, $3^{24}/_{100}$c.; sold for 10c.; profit will be 20 per cent.

GERMAN COFFEE CAKE

60c. each.

Serve on a 6 inch plate with a knife.

¾ pound of butter used, or 1 piece for each order.

24 orders sold for 5c.; profit will be 10 per cent.

GLASS OF MILK

Serve a bottle of milk with a water glass placed in coffee saucer. Customer to fill glass from bottle.

Cost (milk at $5^1/_4$c. qt.), $1^4/_{10}$c.; sold for 5c.; profit will be 25 per cent.

GLASS OF MILK, HALF CREAM

Serve water glass placed in a coffee saucer with bottle of milk on side. Glass to be filled by customer.

Milk at $5^1/_4$c. qt., cream 19c. qt.

Cost of half and half per bottle, $3^7/_{30}$ c.; sold for 10c.; profit will be 20 per cent.

GLASS OF CREAM

Serve the cream in bottle, with water glass placed in a coffee saucer.

Cream at 19c. qt.

Cost per glass, $5^1/_{15}$c.; sold for 15c.; profit will be 19 per cent.

HAM AND EGGS

Fry in a dry pan 3½ ounces of sliced ham. Fry 2 eggs in a pan with a little butter.

Serve on a large platter with a side order of French fried potatoes. Garnish with parsley, also serve 3 pieces of bread or toast, 1 piece of butter, a knife, fork, large spoon and dinner plate.

Ham at $12^1/_2$c. pound.

Cost to houses, 18c. (boned and sliced).

Cost of order, $8^1/_4$c.; sold for 25c.; profit will be 20 per cent.

HAM, FRIED

Fry in a dry pan 5 ounces of sliced ham which costs 18c. lb. (to houses). Place on a small platter and garnish with parsley.

Serve with a side order of French fried potatoes. Three pieces of bread, one piece of butter, a knife, fork, dinner plate go with the order.

Cost, $6^1/_{10}$c.; sold for 20c.; profit will be 22 per cent.

HAM, BROILED

Cook on a broiler 5 ounces of sliced ham. Place it on a small platter.

Serve this with a side order of French fried potatoes, 3 pieces of bread, 1 piece of butter and a dinner plate.

Cost, $6^1/_{10}$c.; sold for 20c.; profit will be 22 per cent.

HASH (CORNED BEEF)

9 lbs. cooked corn beef,
12 lbs. cooked potatoes.

Season with pepper and salt and chop (not too fine). Use plenty of fat if the meat is very lean and moisten it with beef stock. 5 ounces of hash well browned in pan to each order.

Serve on a small platter with 3 pieces of bread, 1 piece of butter, a knife, fork, a large spoon and a 6 inch plate.

Cost (corned beef at 16¾c. lb.; potatoes at

2¼c. lb.), $4^{81}/_{100}$ c.; sold for 15c.; profit will be 20 per cent.

CORNED BEEF HASH WITH TWO POACHED EGGS

Place the poached eggs on the hash.

Cost (eggs at 24c. dozen), $8^{47}/_{100}$c.; sold for 25c.; profit will be 17 per cent.

HASH, CORNED BEEF, STEAMED

9 lbs. cooked corned beef,

12 lbs. cooked potatoes.

Serve four ounces from the steam table, with two pieces of bread, one piece of butter, a knife and fork.

Cost (corned beef at 16¾c. lb.; potatoes at $2^{1}/_{4}$c. lb.; $3^{51}/_{100}$c.; sold for 10c.; profit will be 18 per cent.

HASH (CORNED BEEF) STEAMED WITH ONE POACHED EGG

Serve 3 pieces of bread and 1 piece of butter.

Cost (eggs at 20c. dozen), $5^{38}/_{100}$c.; sold for 15c.; profit will be 17 per cent.

HAM, BOILED

Cook 16 to 18 pound ham for 7 hours at 165 degrees.

Serve 2 ounces of sliced ham on a 6 inch plate with two pieces of bread, 1 piece of butter, a knife and fork.

Cost, (ham at $14^1/_8$c. cooked and with skin off 22c.), 4¼c.; sold for 15c.; profit will be 22 per cent.

HAM SANDWICH

Cut cold boiled ham thin. Place one-half ounce between two slices of bread.

Serve on a small plate with a knife and one piece of butter.

Cost, including butter, $1^{57}/_{100}$ c.; sold for 5c.; profit will be 21 per cent.

LAMB STEW

For 2 gal., 6 lbs. lamb stew meat boned. Cut in pieces 1 inch square, put on fire, cover with cold water; let simmer until tender. Cut in slices $^1/_8$ to $^1/_4$ inch thick, 6 lbs.. potatoes, $1^1/_4$ lbs. carrots, 1 lb. turnips; quarter 2 lbs. onions and chop 1 green pepper. Cook vegetables separately. When cooked, drain and add to stew. Thicken with 1 qt. milk, $^1/_2$ lb. flour, 1 egg; cook about 10 minutes. After thickening is added, season with salt and pepper.

The above will make 24 orders. Serve in silver stew cup with teaspoonful of peas, placed in soup plate; when at table, turn out of cup in plate.

3 pieces of bread, 1 piece of butter, knife, fork and large spoon.

Cost per order, $4^{56}/_{100}$c.; profit will be 22 per cent.

LAMB CHOPS

$2^{3}/_{4}$ lbs. cuts 9 chops or $4^{1}/_{2}$ orders.

Broil 2 chops and place them on a small platter on toast.

Serve 3 pieces of bread, 1 piece of butter, and a side order of French fried potatoes, with a knife, fork and dinner plate.

Cost (rack at 18c. lb.), 12c. per order; sold for 30c.; profit will be 13 per cent.

Sold from the above rack.

1 lb. stew meat at 9c.

LIVER AND BACON

Cook the bacon in a dry pan under a gas broiler. Cook the liver in a shallow pan, roll it in flour and lay in hot bacon fat. Cook under a gas broiler. Make the gravy in the pan in which the liver was fried and serve a little with order.

Serve the order on a small platter with a knife, fork, large spoon, dinner plate, 3 pieces of bread and 1 piece of butter.

For 1 order 4 ounces liver at 8c,

4 pieces of bacon at 19c. lb., 2c.

Side order of French fried potatoes $^1/_2$c.,

3 slices of bread and butter $1^1/_{10}$c.

Cost, 6c.; sold for 15c.; profit will be 15 per cent.

LADY FINGERS

Serve on a six inch plate.

5 to an order.

Cost, $4^1/_2$c. per dozen; sold for 5c.; profit will be 16 per cent.

LAMB CROQUETTES

Cook a chuck of mutton (8 lbs.) until the meat loosens from the bones (meat cooked weighs 4 lbs.). Grind the meat and add to a rue made of:

2 lbs. flour,
4 qts. stock,
$^1/_4$ lb. butter,
2 teaspoonfuls pepper,
5 teaspoonfuls salt,
$^1/_2$ green pepper,
$^1/_2$ bunch parsley,
2 onions.

Put this in a pan to cool and when cool mould in croquette moulds, dip in egg batter, roll in bread crumbs, then fry in deep grease.

Serve 2 croquettes on a platter with a spoonful

of mashed potatoes in the center, a spoonful of peas on the potatoes and cream sauce around the croquettes. Also 3 slices of bread, 1 piece of butter, a dinner plate, knife, fork and large spoon.

Cost, $5^{2}/_{100}$c.; sold for 15c.; profit will be 19 per cent.

MILK TOAST

Toast 3 slices of bread, place one piece on the bottom of a soup plate, cut the other two pieces diagonally across and place them around the edge. Cover with hot milk.

Serve a large pitcher of hot milk and tablespoon.

Cost, including sugar, $3^{3}/_{20}$c.; sold for 15c.; profit will be 37 per cent.

MINCED HAM SANDWICH

Moisten minced ham with some milk and spread one ounce of it on a piece of bread.

Serve on a small plate with a knife and one piece of butter.

Cost, 2c.; sold for 5c.; profit will be 15 per cent.

NAPOLEONS

Serve one napoleon on a six inch plate with a fork.

Cost, $2^{1}/_{2}$c.; sold for 5c.; profit will be 10 per cent.

OYSTER STEW (MILK)

Place in stew pan about 1 syrup pitcher of oyster liquor, $^1/_2$ oz. butter, season with celery salt, salt and black pepper; let come to a boil, add 8 large cull oysters. Keep stirring them until they are plump (prepared milk and cream as follows: to 1 qt. of hot milk, add 1 pt. of cream). Add to stew 1 measure (provided for same) of the milk and cream; let come to a boil. Serve in silver stew cup placed in soup plate. When placed at table, empty from cup into soup plate. Serve 1 measure (provided for same) of oyster crackers on bread plate, 1 piece of butter and large spoon. Oysters 65c.; 100 crackers 6c. lb,; cream 26c.; milk 5¾c. qt.; butter at 32c.

Total cost of order, 8c.; sold at 20c.; profit will be 15 per cent.

OYSTER STEW (BOX)

Same as milk stew, using 8 box oysters in place of cull oysters.

Cost of oysters, 95c. per 100.

Total cost of order, $10^1/_2$c.; sold at 25c.; profit will be 13 per cent.

OYSTER STEW (BOSTON)

Same as milk stew.

Serve in bowl with 1 piece toast in bottom of bowl and 1 piece toast cut diagonally and placed around edge of bowl.

Cost of order, $8^1/_2$c.; sold at 25c.; profit will be 19 per cent.

OYSTER STEW (BOSTON BOX)

Same as milk stew, using 8 box instead of 8 cull oysters.

Serve in bowl with 1 piece toast in bottom and 1 piece toast cut diagonally and placed around edge of bowl.

Cost of order, $10^1/_2$c.; sold at 30c.; profit will be 18 per cent.

OYSTER ROAST ON TOAST

Place in pan 2 syrup pitchers of oyster liquor, $^1/_2$ oz. butter, salt and pepper; let come to a boil. Then add 10 box oysters. Stew until they are plump. Place on large platter, 2 pieces fresh toast and 1 piece toast cut in triangles, place around edge of platter. Place oysters on the toast and pour liquid over them. Serve spoon of piccalilli, 1 measure oyster crackers, 1 piece of butter, large spoon, knife and fork and dinner plate.

Cost of order, $12^9/_{10}$c.; sold at 35c.; profit will be 17 per cent.

OYSTER PAN ROAST

Place in stew pan 2 syrup pitchers of oyster liquor, ½ oz. butter, salt and pepper, let come to boil. Add 10 cull oysters, cook until plump.

Place 1 piece toast in bottom of pan, roast pan, scallop 1 piece of toast around edge; put in oysters and liquid with slice of lemon on oysters. Place pan on 6 inch plate, serve measure of oyster crackers, 1 spoon of piccalilli on ice cream saucer, knife, fork, large spoon, 1 piece of butter and dinner plate.

Cost of order, $9^{9}/_{10}$c.; sold at 25c.; profit will be 15 per cent.

OYSTERS (PLAIN BROIL, BALTIMORE STYLE)

Dry and broil 10 box oysters at 95c. per 100.

Serve on platter with a little drawn butter over them and 4 pieces bacon around edge of platter.

Serve with order 3 pieces of bread, 1 piece of butter, 1 large spoonful of piccalilli on ice cream saucer, knife, fork, large spoon and dinner plate. Cost of order, 13c.; sold at 35c.; profit will be 17 per cent.

OYSTERS, BALTIMORE BROIL

Make in the same way as a plain broil, Baltimore style, but served on toast with scalloped toast around the edge of the platter.

Cost of an order, 14c.; sold for 40c.; profit will be 18 per cent.

OYSTERS ON HALF SHELL

Serve 9 Blue Point opened on the deep shell. Fill a soup plate with cracked ice. Place the oysters on the ice with a piece of lemon in the center. Also serve a cracker measure full of oyster crackers placed on a bread plate, a spoonful of piccalilli on an ice cream dish, one piece of butter, an oyster fork, horseradish and tabasco sauce.

Oysters sold to houses, 55c. per 100.

Total cost of an order, $5^{23}/_{100}$c.; sold for 20c.; profit will be 18 per cent.

OYSTERS FRIED, SMALL FRY

Drain 6 box oysters in a colander. Dry them with bread crumbs and dip in batter made of:

1 qt. milk,
3 eggs,
1 teaspoonful salt,
1 teaspoonful pepper and a little celery salt.

Then bread the oysters with coarse crumbs. Care must be taken not to mash the oysters.

Serve on a small platter garnished with parsley. Also serve a knife, fork, 5 inch bread plate and a wooden spoonful of piccalilli on an ice cream saucer, 3 pieces of bread and 1 piece of butter.

Cost of an order, including butter, $8^{1}/_{10}$c.; sold for 20c.; profit will be 14 per cent.

If the larger cullens are used for the above order, the cost of an order is $7^{6}/_{10}$c.; profit 16 per cent.

OYSTERS FRIED, LARGE FRY

For a large fry use 8 oysters.

Serve them on a platter garnished with parsley. Serve also a side order of piccalilli, 3 pieces of bread, 1 piece of butter, a knife and fork.

Total cost (if box oysters are used), 10c.

Sold for 25c.; profit will be 16 per cent.

If cullens are used, the cost is $9^{1}/_{2}$c.

OYSTERS, PLAIN BROIL

Use 10 large cullens dried on a cloth. Cook them unbreaded on an oyster broiler.

Serve on toast on a large platter with melted butter over them. With the order serve a side order of piccalilli, a knife and fork and a 6 inch plate, a large spoon, 3 pieces of bread and 1 piece of butter.

Cost, $9^{1}/_{2}$c.; sold for 25c.; profit will be 16 per cent.

OYSTERS, CRUMB BROIL

Use ten large box oysters. Bread them lightly and dip but once. Broil them on an oyster broiler.

Serve on a large platter garnished with parsley and with drawn butter over them. Also serve a large plate knife, fork, large spoon, 3 pieces of bread on 5 inch bread plate, 1 piece of butter and a side order of piccalilli.

Cost, 10c.; sold for 25c.; profit will be 15 per cent.

OYSTERS, RAW

Serve 7 large cullens on a small platter with fine ice over them, the dish garnished with parsley and $^1/_4$ of a lemon on the side of the dish. With the order serve one cracker measure of oyster crackers on a bread plate, a spoonful of piccalilli on an ice cream dish, 1 piece of butter, an oyster fork, horseradish and tabasco sauce.

Cost of oysters in the shell 55c. per 100.

Cost opened to houses, 65c. per 100.

Total cost of order, $5^{93}/_{100}$c.; sold for 15c.; profit will be 15 per cent.

OYSTER COCKTAIL

Place 8 cull oysters in a water glass. Make a sauce of catsup, horseradish and tabasco sauce.

Serve the glass on a hotel fruit dish with an oyster fork and oyster crackers.

Cost, 8c.; sold for 20c.; profit will be 15 per cent.

OYSTER SANDWICH

2 small cull oysters fried and placed between 2 pieces of bread. Cut 32 pieces per loaf. Cost of oysters, 65c. per 100. Cost of breading, $^{2}/_{10}$ of 1c. Cost of cooking, $^{2}/_{10}$c.; butter used, ½c. Total cost, $2^{54}/_{100}$. Sold at 5c.; profit will be 9 per cent.

Serve 1 piece of butter with order.

OYSTER OMELET

Two eggs at 24c. dozen make an omelet. Before turning the omelet put in 5 oysters that have been stewed in their own liquor and well seasoned. Fold the omelet and serve it on a small platter garnished with parsley. Serve also a side order of fried potatoes, 3 pieces of bread, 1 piece of butter, a knife, fork, large spoon and dinner plate.

Cost, $9^{2}/_{10}$c.; sold for 25c.; profit will be 17 per cent.

OYSTERS, PLAIN FRY WITH BACON

Same as the large fry, but with 4 pieces of fried bacon around the edge.

Cost of an order, $13^{1}/_{2}$c.; sold for 30c.; profit will be 12 per cent.

OMELET, HAM

Use two eggs and one ounce of ham minced.

Break the eggs in a bowl and put them in a pan over a hot fire; when they are partly cooked add the ham and roll the omelet up.

Serve on a platter with a 6 inch plate, three pieces of bread, one piece of butter, a side order of French fried potatoes and also a knife, fork and large spoon.

Cost (eggs at 24c. per dozen, ham 26c. per pound), 7½c.

Sold for 20 cents, profit will be 16 per cent.

OMELET, ONION

Use two eggs and one small onion fried, and make this omelet in the same way as the ham omelet.

Cost (eggs at 24c. dozen), 6c.

Sold for 20 cents, profit will be 23 per cent.

OMELET, PARSLEY

Use two eggs and about $^1/_4$ bunch of parsley. Chop the parsley fine, and sprinkle it over the omelet when it is about half done.

Cost (eggs at 24c. dozen, parsley at 4c. bunch), 6c.

Sold for 20 cents, profit will be 23 per cent.

OMELET, CHICKEN

Use two eggs and one ounce of minced chicken. Make this omelet in the same way as the ham omelet was made.

Cost (eggs at 24c. dozen, chicken 42c. pound), $8^{6}/_{10}$c.

Sold for 25c., profit will be 19 per cent.

ORANGE, SLICED

Pare and slice the oranges and serve in fruit dish placed on a 6 inch plate with a teaspoon.

96 oranges cost $3.50.

Cost, including sugar, $3^{57}/_{100}$c.

Sold for 10c., profit will be 18 per cent.

ORANGES, WHOLE

Serve an orange on a 6 inch plate with a teaspoon.

Cost, $3^{7}/_{10}$c.

Sold for 10c., profit will be 17 per cent.

PINEAPPLE

One pineapple, 15c., will make twelve orders, and $^{1}/_{2}$ pound of sugar will be used.

Serve, in a saucer placed on a 6 inch plate, with a teaspoon.

Cost, $1^{8}/_{10}$c. per order.

Sold for 5c., profit will be 17 per cent.

PIES

Cut each pie into 7 pieces.

Serve one piece on a bread plate with a fork.

Cost of pie, 18c.

Cost per piece, $2^4/_7$c.

Sold for 5c., profit will be 9 per cent.

PRUNES (STEWED)

Use three pounds of prunes (at $7^1/_4$c.) and soak them in lukewarm water for six hours. To them add:

2 tablespoonfuls best molasses.

$1^1/_4$ lb. sugar.

1 slice of orange.

1 slice of lemon.

Put this in a tin can, seal it and cook it for 45 minutes under a 6 pound steam pressure.

Serve seven prunes on an ice cream dish placed on a bread plate with a teaspoon.

Cost of a can, $6^1/_2$c. (157 prunes per can).

Total cost per gallon can, $35^1/_4$c.

Sold to houses for 36c.

Profit to houses, 20 per cent.

Cost per order, $1^3/_{10}$c.

PRUNES WITH CREAM

Prunes with cream are served in the same way as stewed prunes, using six prunes with $^1/_2$ small pitcher of cream poured over them.

Cost per order, $1^8/_{10}$c.

Sold for 5c., profit will be 16 per cent.

POTATO SALAD

Boil 20 pounds of medium sized potatoes with their skins on. Peel them and slice them while they are hot. Add to the hot potatoes:

1 cup of olive oil. When mixed add:
1 1/2 cups white vinegar,
1 cup hot water,
1/2 cup salt,
2 teaspoonfuls white pepper,
1 bunch chopped parsley,
6 large sliced onions.

The above will make two gallons of salad. Place the salad on a small platter.

Serve with two pieces of bread on a 5 inch bread plate, one piece of butter, a knife, fork and large spoon.

Cost, $52^{88}/_{100}$c.

Cost per order, including bread and butter, $2^{66}/_{100}$c.

Sold for 10c., profit will be 27 per cent.

ROAST SIRLOIN OF BEEF AND MASHED POTATOES

Use the top round, remove the bone and cut in two pieces. Roll and tie the roast. Cost per pound, roasted, 20c. The gravy is made by pouring some water in the pan the meat was roasted in, thickening it with flour and seasoning it with salt and pepper.

Serve a 3 ounce slice of beef on a 6 inch plate with a large spoonful of mashed potatoes and a little gravy. With the order serve three pieces of bread, one piece of butter, a knife and fork.

Cost (beef 12c. lb.), including bread and butter, $4^{6}/_{10}$c.

Sold for 20c., profit will be 22 per cent.

RICE WITH BOWL OF MILK

Use 1 pound of rice. Cook in a verena boiler, and when cooked put it in a colander and let cold water run through it. Put it in a cups and serve it in a fruit saucer, placing the saucer on a bread plate. Serve the bowl placed in a soup plate, with a large spoon, and bottle of milk on the side.

Cost of rice, per pound, $6^{1}/_{2}$c. (1 pound of rice makes 9 orders.)

Milk, per quart, $5^{1}/_{4}$c.

Cost of order, $2^{22}/_{100}$ c.

Sold for 10c., profit will be 24 per cent.

RICE PUDDING

$^{1}/_{2}$ lb. rice, $3^{1}/_{4}$c.

$^{1}/_{2}$ lb. sugar, $2^{2}/_{5}$c.

4 qts. milk, 21c.

Vanilla, $^{1}/_{2}$c.

This makes 26 orders.

Soak the rice about three hours in luke warm water, drain it and put it in a pan with four quarts of milk, cooking it very slowly. When cooked each grain should be large and plump.

Serve in a saucer placed on a bread plate, with a teaspoon.

Sold for 5c., profit will be 38 per cent.

RICE (WITH LARGE PITCHER OF CREAM)

Serve the pitcher full of cream.

Cost of the cream, 26c. per quart.

Cost of an order, $2^{55}/_{100}$c.

Sold for 10c., profit will be 29 per cent.

ROAST BEEF SANDWICH (HOT)

Use two pieces of bread (cut 32 slices per loaf) and 1 slice (1½ ounce) of roast sirloin of beef. Lay the slice of meat on a piece of bread and cover it with hot gravy.

Serve on a 6 inch plate with a knife and fork.

The gravy is to be made in the pan the meat was roasted in by adding flour thickening, water and seasoning.

Cost, $1^{75}/_{100}$c.

Sold for 10c., profit will be 47 per cent.

SHREDDED WHEAT (WITH A BOWL OF MILK)

One package of shredded wheat (at $10^{5}/_{12}$c.),

serving two to an order, makes six orders to a package.

Serve the biscuit on a bread plate and a bowl placed on a soup plate, with a large spoon, and bottle of milk on the side.

Milk is $5^{1}/_{4}$c. per quart.

Cost of an order, $3^{94}/_{100}$c.

Sold for 10c., profit will be 15 per cent.

SHREDDED WHEAT (WITH LARGE PITCHER OF CREAM)

Place one biscuit on a bread plate.

Serve also a large pitcher of cream, saucer, and small spoon.

Cost, $3^{24}/_{100}$c.

Sold for 10c., profit will be 16 per cent.

STEAKS (SMALL)

Salt and pepper the steak, broil it and serve it on a small platter garnished with water cress. Serve also a side order of French fried potatoes, three pieces of bread, one piece of butter, a silver and a steel knife, a fork and a large dinner plate.

Cost of steak, $10^{1}/_{2}$c., cost of bread $^{6}/_{10}$c., cost of potatoes $^{1}/_{2}$c.

Cost of butter, 1c.

Total cost of order, 13c.

Sold for 30c., profit will be 13 per cent.

STEAK (SIRLOIN OR TENDERLOIN)

Season and cook the steak on a broiler.

Serve it on a large platter, garnished with water cress. Serve also a large order of French fried potatoes, three pieces of bread, one piece of butter, a silver and a steel knife, a fork and a dinner plate.

Cost of bread $^{6}/_{10}$ c., butter 1c., potatoes 1c., steak 15c.

Total $17^{1}/_{2}$c.

Sold for 45c., profit will be 15 per cent.

STEAK (HAMBURGER)

Grind or chop 6 ounces of meat (at 11c. pound), and season it with salt and pepper. Fry it in a pan.

Serve it on a small platter with a little brown gravy. Serve also a side order of potatoes, three pieces of bread, one piece of butter, a knife, fork and a large spoon, also a dinner plate.

Cost of order, $6^{22}/_{100}$c.

Sold for 20c., profit will be 22 per cent.

A little chopped onion may be added to steak if asked for.

HAMBURG STEAK WITH POACHED EGGS

Eggs at 24c. dozen. Meat at 11c. pound.

Cost, $8^{22}/_{100}$c.

Sold for 25c., profit will be 20 per cent.

SAUSAGE (WITH FRIED OR MASHED POTATOES)

809 lbs. shoulder at $10^{1}/_{2}$c.

13 lbs. salt.

$5^{1}/_{4}$ lbs. sausage seasoning at 20c.

$^{1}/_{2}$ lb. mace at 42c.

32 lbs. binder flour at 3c.

$13^{1}/_{2}$ lbs. hog casings at 45c.

Remove the bone from the shoulders, grind and mix in the seasoning and add enough water to make it the consistency for stuffing. The above ingredients will make 1,018 pounds of sausage.

Cost per pound, $9^{22}/_{100}$c.

Sold to houses for 11c. (9 sausages to a pound.)

Serve three sausages on a small platter with a side order of fried or mashed potatoes, 3 pieces of bread, 1 piece of butter, a knife, fork and large spoon.

Sold for 15c., profit will be 18 per cent.

Cost per order, including bread and butter, $5^{26}/_{100}$c.

STRAWBERRIES AND CREAM

Hull the berries, wash them and serve them in a fruit dish placed on a 6 inch plate with a large pitcher of cream and a teaspoon.

Cost (berries at 14c., four portions to a basket), $5^{7}/_{10}$c.

Sold for 15c., profit will be 16 per cent.

STRAWBERRY SHORTCAKE (2 LAYERS)

Hull and wash three quarts of berries, place them on layers and cover them with $1^{1}/_{2}$ quarts of cream whipped; cut into portions 3 inches by 3 inches and serve on a small plate with a large pitcher three-quarters full of cream and a teaspoon.

Cost, including sugar (counting 2 pounds to each cake), $5^{22}/_{100}$c.

Sold for 15c., profit will be 18 per cent.

Layers, 20c. each, cream 22c. per quart, berries 14c., sugar 5c.

TEA IN URN

To make one gallon of tea put $1^{1}/_{4}$ ounces of tea in a clean leecher. Pour over it 1 gallon of boiling water. Don't allow the tea leaves to stand in the urn over 10 minutes or the tea for over $^{1}/_{2}$ hour.

Serve the tea in a regular coffee cup with a small pitcher of cold milk on the side for 5c.

Cost of tea, per pound, 30c.; cost per cup, $^{14}/_{100}$ c.; 1 spoonful of sugar, $^{1}/_{10}$ c. Cost of milk, per quart $5^{1}/_{4}$c., per pitcher $^{2}/_{10}$c.

Total cost per order, $^{44}/_{100}$c.

Sold for 5c., profit will be 100 per cent.

TEA, ICED

Tea for iced tea should be made strong enough to have the color of mahogany, using $1^{1}/_{2}$ ounces to the gallon and steeping longer than tea that is to be served hot.

Fill a water glass three-quarters full of cracked ice; then fill the glass with tea, place it in a saucer and serve it with a slice of lemon on the side and a long handled spoon.

Cost, $^{61}/_{100}$c.

Sold for 5c., profit will be 71 per cent.

Cost of tea, $^{11}/_{100}$c., ice $^{2}/_{10}$c., sugar $^{2}/_{10}$c., lemon $^{1}/_{10}$c.

VEAL CUTLET (PLAIN OR BREADED)

A leg of veal (20 lbs.) at 14c. makes 99 orders.

Slice the veal and dip it in egg batter, breading it with bread crumbs. Fry in deep grease until a golden brown. For batter use 3 eggs, 2 quarts of milk, salt and pepper, weight of cutlet 3 oz.

VEAL CUTLET WITH TOMATO SAUCE

1 gallon strained tomatoes at $21^2/_3$c.

$^1/_4$ lb. cornstarch at $7^1/_2$c.

1 pint catsup at 48c. gallon.

Serve the cutlet on a small platter with a side order of French fried potatoes, a silver and a steel knife, a fork, 3 pieces of bread, 1 piece of butter (tomato sauce on the platter) and a 6 inch plate.

Cost of order, $5^{16}/_{100}$c.

Sold for 20c., profit will be 28 per cent.

WHEAT CAKES

1 lb. Winnebago flour at $5.50 bbl. or $2^3/_4$c. lb.

1 qt. Matzoon at 2½c. qt.

$^1/_4$ oz. soda, A. & H., at $5^1/_2$c. lb.

$^1/_4$ oz. salt.

Mix these in a batter machine and it will make $1^1/_2$ quarts of batter or $10^1/_2$ orders of cakes, 3 to an order. Bake on a griddle so that both sides of the cake are a good brown.

Serve on a 6 inch plate with a silver pitcher of syrup, 2 pieces of butter, a knife and fork for 10c. an order.

Cost of order, $2^1/_5$c. (This includes butter used at table.)

Profit will be 38 per cent.

FISH

Halibut at 12c. lb. Cut in steaks ⅝ in. thick, portion in steaks weighing 4 ounces each. Dip in egg batter, then in fresh bread-crumbs. Fry in deep grease to a golden brown.

Serve on a small platter with tomato sauce and a side order of mashed potatoes. It is essential to have the fish well cooked and is advisable to fry it about ½ hour before serving. Keep it hot, but do not allow it to dry out.

Sold for 20c. per portion, profit will be 24%.

SALAD DRESSING

6 tablespoons	sugar	@ $4^{8}/_{10}$	.013
6 "	flour	@	.008
1½ "	mustard		.01
3 teaspoons	salt		
3 oz.	butter	@ 24 lb.	.045

Place butter in stew pan. When melted, add flour, mustard, salt, sugar. Stir in 1 cup of vinegar @ 12c. a gal. (.022). Cook about 3 minutes, beat 6 eggs @ 24c. a doz. (12c.), stir them in the mixture. Cook 1 minute longer, take from fire, let get cold. Then thin with 1½ pints of 25% cream @ 21c. per qt. (.157).

It is advisable to thin with cream just enough to last a few hours.

The roux will keep a week in the ice box. Cost .37½, and will make 1½ pts., at 25c. per pt., at 1c. per tablespoon.

CRAB MEAT SALAD

1	gal. crab meat (or 5 lbs.)	$1.50
½	tea cup olive oil @ $1.25 gal.	.04
1½	cup vinegar @ 12c. gal.	.01¼
½	teaspoon white pepper @ 16c. lb.	.01
1	" salt @ ½c. lb.	
1	bunch celery (3 stalks) @ 25c.	.25
3	heads lettuce (for platter) @ 7c.	.21
8	hard boiled eggs @ 24c. doz.,to garnish	.16
	Salad dressing on orders	.15½
	Bread and butter	.31¼
4	lemons for garnishing	.04
	Total cost of 35 orders	$2.69

Solt at 20c. per order a/o 16.

Serve on small platter 1 vegetable dish full of salad and lettuce leaves with ¼ of a hard boiled egg on one end and ⅛ of a lemon on the other. 1 tablespoon of salad dressing on salad. Serve knife, fork, large spoon, 6 in. plate, 3 pieces of bread and one piece of butter.

LETTUCE AND TOMATO SALAD

1 head of lettuce, .07, wgt., 6 oz., will make 10 orders; cost per order	.007
Tomatoes, 60c. per basket, wgt., 5¾ lbs, net. 4 oz. tomatoes will make a nice order. Cost per order	.026
Vinegar, salt and pepper used	.005
Total cost	.038

Sold for 15c.; 29%.

Serve on small platter with lettuce and the tomatoes sliced ¼ in. thick and placed on the lettuce. Silver knife and fork to be served with order.

ICE CREAM (STRAWBERRY)

5 qts. cream (25%) @ 21c.	$1.05
1½ " milk @ .04¾ (½ oz. gelatin)	.07¼
4 " strawberries @ .09	.36
3 lbs. pwd. sugar @ .05	.15
6 eggs @ 24c. a doz.	12
Expense of freezing—	
50 lbs. ice @ 30c. a 100 lbs.	.15
5 " rock salt @ ½c.	.02½
Total,	$1.93¾

11 qts. of the mixture, makes 15 qts. of ice cream.

Time in freezing, 45 min.

Cost per qt., $12^{13}/_{15}$.

6 orders per qt., 36%.

ICE CREAM (VANILLA)

For 13 qts. cost per quart, $13^{12}/_{13}$.

5 qts. 25% cream @ 25	$1.25
2 " milk @ .04¾	.09½

2 lbs. pwd. sugar @ .05		.10
7 eggs @ 24		.14
		1.58½
50 lbs. ice (in freezing)	@ 30	.15
5 " salt " "	@ ½c.	.02½
		$1.76

6 portions per quart sold at 10c., 36%.

In making, place 2 qts. of milk on the fire. To this add 2 oz. cornstarch. Stir until about ready to boil. Take from the fire, beat 7 eggs. Stir them in the milk. Then stir in 2 lbs. of pwd. sugar. Let mixture get cold, when you can add the 5 qts. of cream. Flavor to taste and freeze.

PEACH ICE CREAM

(30 Quarts)

10	qts. 25% cream @ 22	$2.20
4	qts. milk (hot) @ 4¼	.17
4½	lbs. pwd. sugar @ .05	.22½
1½	baskets or 34 peaches @ 45	.67½
12	eggs @ (doz. ½) 24	.24
100	lbs. ice @ 25	.25
		$3.76

Peel the peaches. Put through the grinder, using the coarse dye. Add the sugar to peaches. Beat the eggs until light and stir in the hot milk, then let get cold. Whip cream in machine 2 min.

Let stand while the milk is cooling, then add them together. Put in freezer. Ice well and stand 5 min. before starting the machine. Then run the machine twelve minutes. Put cream in packing can and serve when frozen enough.

COCOANUT PIE, NO. 1

1½ pts. milk
4 eggs
4 oz. sugar
Pinch of salt
Pinch of nutmeg
2 oz. cocoanut.

Bake pie 40 minutes. This will make 1 pie.

COCOANUT PIE, NO. 2

1½ pts. of milk
4 eggs
3½ oz. cocoanut
3½ oz. sugar
Pinch of salt
Add a little vanilla
extract or nutmeg.

Line a pie plate with pastry. Fill with the above mixture and bake in a slow oven about 40 minutes.

PEACH PIE

1½ lbs. fresh sliced peaches
2 oz. flour
½ lb. sugar
Pinch of salt.

Slice peaches about ½ in. thick, peeling or rubbing skin off first. Fill in pie, sprinkle sugar over, then the flour, about one handful; add salt, cover and bake 45 to 50 minutes. This will make 1 pie.

PITTED CHERRY PIE

Pit the cherries, then sugar, using about ½ lb. sugar to each lb. of fruit. Let stand two or three hours, then pour off the syrup and thicken it with cornstarch, using about ½ oz. for each lb. of cherries. Pour back the syrup over the cherries and stir it up until it is all thoroughly mixed together. Cover the pie with ordinary pie dough and bake 45 minutes. Cut in 6 pieces and sell at 10 cents per cut.

UNPITTED CHERRY PIE

Wash the cherries off thoroughly and fill the pie plate full. Add 6 oz. sugar, 1 to 2 oz. flour, depending on the ripeness of the cherries. Bake 45 to 50 minutes.

HUCKLEBERRY AND BLACKBERRY PIE

Wash the berries thoroughly and fill the pie plate full. Add 6 oz. sugar, 1 to 2 oz. flour, depending on the ripeness of the berries. Bake 45 to 50 minutes.

CHOCOLATE CREAM PIE (Chocolate filling)

6 qts. milk
2 lbs. sugar
1 lb. cornstarch.

Cook the above in double boiler, then melt 5 oz. Baker's chocolate in the oven and pour into the mixture when it starts to thicken. Stir it in thoroughly. Fill about ½ inch thick between two layers of the same layer cake as used for chocolate layer cake. Cut in 10 pieces and sell at 5 cents per cut.

STRAWBERRY MERINGUE PIE

Sugar the berries, using about ½ lb. sugar to each lb. fruit. Let stand two or three hours then pour off the syrup and thicken it with cornstarch, using about ½ oz. for each box of berries used. Color this syrup with vegetable coloring until it assumes the proper strawberry color and then pour back over the berries, stirring it up until it is all thoroughly mixed together. Put in custard pie tins, the bottom crust having been

partly baked the same as for lemon meringue. The custard tins are used to prevent the meringue from sliding off, as it is liable to do from the standard pie plates. Cut pie in 6 pieces and sell at 10 cents per cut.

CUSTARD PIE

1½ pts. of milk,
4 eggs,
4 oz. sugar,
1 pinch salt.

Add a little vanilla extract or nutmeg.

Line a pie plate with pastry. Fill with the above mixture and bake in a slow oven 40 min.

PIE CRUST

3 lbs. flour,
1½ lbs. lard,
1 teaspoon salt,
1¾ cups ice water.

Sift the flour in a mixing bowl; add the lard and salt; rub the lard into the flour, then add the water. Handle the dough as little as possible. Covered pies take about 12 oz. dough. Open pies 6 oz.

APPLE PIE

1½ lbs. sliced apples,
6 oz. sugar,
½ teaspoon cinnamon and mace
(mix ¾ cinnamon, 1 part mace).

Line a pie plate with pastry, slice the apples thin, wash them in cold water, then fill the pie tin with them; sprinkle with the cinnamon, mace and sugar. Cover with paste. Bake in a hot oven about 45 minutes or until the apples are soft and the paste brown.

LEMON FILLING NO. 1

1 gal. water,
2 lbs. sugar,
8 lemons,
12 oz. cornstarch,
10 eggs,
½ oz. salt.

Put water and sugar on fire with grated rind of 8 lemons; let come to a boil; then add cornstarch dissolved in eggs and juice of the lemons and let boil for three minutes. When cold, fill in baked bottom crust, cover with meringue and bake 10 to 15 minutes.

FILLING FOR LEMON PIES NO. 2

3 qts. water,
9 yolks of eggs,
2½ lbs. of sugar,
6 lemons,
1 teaspoon of salt,
8 oz. Duryeas cornstarch.

Grate the rind of 6 lemons and extract the juice. Place the water, sugar and grated lemon rinds on the fire; let them come to a boil. Mix the lemon juice with the cornstarch. Also about 1½ cups cold water; mix well and add to the sugar and water; let come to a boil. Beat the yolks very light, then stir in the hot mixture. Stir the hot mixture into the eggs and not the eggs into the mixture; otherwise, you will lose the color so important to the appearance of lemon pies.

RHUBARB PIE, RECIPE NO. 1

1½ lbs. fresh rhubarb (uncooked),
½ lb. sugar,
2 oz. flour,
Pinch of cinnamon and one of salt.

Cut the rhubarb in pieces about 1 in. long, fill in pie, sprinkle sugar over, then the flour (about one handful); add cinnamon and salt; cover and bake 50 to 55 minutes. This will make one pie. When the rhubarb is small and tender, use the above recipe.

RHUBARB PIE, RECIPE NO. 2

1½ lbs. rhubarb, cut in ¾ in. pieces.
1 lb. sugar.
2 oz. flour.
½ cup water.

Place rhubarb in a stew pan on the fire with the water and sugar; when partly cooked dissolve the flour in ½ cup water and stir it in with the rhubarb. Line a pie plate with pastry; fill with 1½ pts. of the stewed rhubarb; cover with pastry and cook in a hot oven until the crust is brown.

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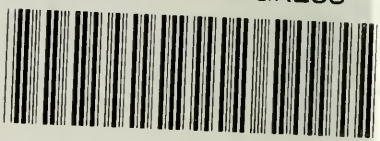
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